

FIZZ  
CHAMPAGNE & BUBBLES CLUB

APRIL 2026

# THE CONNOISSEUR

APRIL CLUB BOTTLES

CHAMPAGNE LOUISE BRISON, À L'AUBE DE LA CÔTE DES BAR" BRUT 2018  
GENEVIEVE, CAP CLASSIQUE, 2021, BLANC DE BLANCS, BRUT, BOT RIVER



CHAMPAGNE LOUISE BRISON,  
“À L’AUBE DE LA CÔTE DES BAR” BRUT 2018  
*NOÉ-LES-MALLET’S, CÔTE DES BAR, CHAMPAGNE, FRANCE*

Helmed by fourth-generation vigneron Delphine Brulez, this is Champagne with a point of view. Certified organic and crafted as a vintage-only expression, the 2018 “À l’Aube de la Côte des Bar” leans into a more vinous, Burgundian soul, unsurprising given the region’s Kimmeridgian soils, shared with nearby Chablis. The equal blend of Pinot Noir and Chardonnay creates a beautiful duality: Pinot Noir brings structure and depth, while Chardonnay lifts the wine with tension and clarity.

Five years on the lees lend a fine, persistent mousse and a layered aromatic profile, think ripe orchard fruit, yellow plum, and baked apple, intertwined with hazelnut, crushed chalk, and a whisper of wild herbs. There’s a grounded, almost rustic elegance here, less about polish, more about truth. If you picture endless vineyard rows in Montagne de Reims or Côte des Blancs, this is the opposite. Côte des Bar vineyards are scattered among forests, rivers, and farmland, giving the wines a more rustic, wild personality.



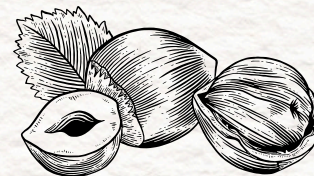
ORCHARD FRUIT



YELLOW PLUM



BAKED APPLE



HAZELNUT

WHY WE  
LOVE THIS

Produces only vintage Champagne

VARIETAL

50% Pinot Noir, 50% Chardonnay

AGE

Five years on lees

# GENEVIEVE, CAP CLASSIQUE, 2021, BLANC DE BLANCS, BRUT, BOT RIVER *WESTERN CAPE, SOUTH AFRICA*

There's a quiet magic to Bot River, windswept, sunlit, and just a touch wild, and this cuvée feels like a direct translation of that landscape into sparkling form. While many people look to Stellenbosch, Bot River flies under the radar, but it shouldn't. Its cool maritime influence and strong winds naturally preserve acidity, making it ideal for Cap Classique.

Melissa Nelsen is one of the standout female voices in South African sparkling wine. In a category historically dominated by larger houses, she built Genevieve as a boutique, quality-first project, focusing solely on traditional method sparkling.

Crafted entirely from Chardonnay grown in deep riverside soils, this 2021 release is all about precision. The fruit, harvested early for brightness, undergoes whole-bunch pressing, preserving a crystalline purity, before resting for an impressive 42 months on lees. That extended aging reveals itself in layers: lemon curd and green apple at first, then revolving into toasted brioche, almond skin, and a subtle flinty minerality that lingers like sea spray.

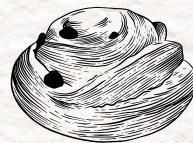
What stands out most is its composure. There's no excess here, no oak, no malolactic softness, just a clean, architectural line of acidity wrapped in a fine, persistent mousse. It's the kind of bottle that doesn't shout, but instead draws you in, glass after glass, revealing new nuances each time.



LEMON CURD



GREEN APPLE



TOASTED BRIOCHE



ALMOND SKIN

## WHY WE LOVE THIS

One of the standout female voices  
in South African sparkling wine

## VARIETAL

100% Chardonnay

## AGE

42 months on lees